MIEMAK HONKE PROGRAMS	01/	31/02	- 1	Est. 2023					1 volue	vianga			
FOREIGN PLANT REVIEW FORM	017	31/02		Bertin Ltda					COUN BRAZ				
AME OF REVIEWER Or. Faiz R. Choudry				GN OFFICIAL iardo Tedesco Silva	_	E	Acceptable		ceptable/	<u></u>	naccenta		
ODES (Give an appropriate code for each r A = Acceptable M = Margina				below) U = Unacceptable	N	_1_	Not Reviewe						
	any AC	128					- 2000 Hot ap			t apply			
1. CONTAMINATION CONTROL		Cross	^				Formulations			- 1	A		
(a) BASIC ESTABLISHMENT FACILITIES		Equip	m	ent Sanitizing	29 A	P	ackaging		56	6 A			
Water potability records	01 A	Produ	ıct	handling and storage	30 A	L	aboratory	y confirmation					
Chlorination procedures	02 A	Produ	roduct reconditioning 3				Label approvals				Si	8 A	
Back siphonage prevention	03 A	Produ	ıct	transportation	32 A	3	Special lab	el cla	claims 55			9 O	
Hand washing facilities	04 A	(4)	(d) ESTABLISHMENT SANITATION PROGRAM				nspector r	nonito	oring		6	0 A	
Sanitizers	05 A	Effec	tiv	e maintenance program	33 A	F	Processing	sche	dules			A A	
Establishments separation	06 A	Preor	reoperational sanitation 34 M				rocessing	equi	oment			52 A	
Pestno evidence	07 M	Oper	Operational sanitation 35				Processing	reco	rds	_		53 A	
Pest control program	80	Wast	te	disposal	1	Empty can inspection			•	64 A			
Pest control monitoring	09 A			2. DISEASE CONTROL	1	7	-illing proc	cedure	es			65 A	
Temperature control	10 A	Anim	Animal identification				Container	closu	re exa	m	•	66 A	
Lighting	11/4	Ante	Antemortem inspec. procedures				Interim co	ntaine	er hand	dling	1	67 A	
Operations work space	12 A	Ante	Antemortem dispositions				Post-proce	essing	hand	ling		68 A	
Inspector work space	13 O	Hum	ıar	ne Slaughter	40	,	Incubation	proc	edure	5		69 A	
Ventilation	14 _A		tm	ortem inspec, procedures	41	,	Process. c	defect	action	ns pl	ant	70 A	
Facilities approval	15 A		tm	ortem dispositions	42	,	Processin	g con	trol	inspect	tion	71 A	
Equipment approval	16 A	Con	de	mned product control	43	5	5. COMPLIANCE/ECON. FRAUD CONTR				ONTROL		
(b) CONDITION OF FACILITIES EQUIPME	NT	Rest	tri	cted product control	44	0					1	72 A	
Over-product ceilings	17 U	Retu	urr	ned and rework product	4:	,	Inspector	verifi	cation			73 M	
Over-product equipment	18 A			3. RESIDUE CONTROL			Export ce	rtifica	ites			74 A	
Product contact equipment	19 A	Res	id	ue program compliance	4	ō	Single sta	andaro	1			75 A	
Other product areas (inside)	20	San	np	ling procedures	4	o	Inspectio	n sup	ervisio	n		76 M	
Dry storage areas	21	Res	sid	ue reporting procedures	4	8 O	Control o	f sec	urity it	ems		77 A	
Antemortem facilities	22	o Apr	pro	oval of chemicals, etc.	1	9 A	Shipmen	t secu	rity			78 A	
Welfare facilities	23	Sto	ora	ge and use of chemicals	5	о А	Species	verific	ation			79	
Outside premises	24	*		4. PROCESSED PRODUCT CONTROL			"Equal to	sta	tus			80	
(c) PRODUCT PROTECTION & HANDL	ING	Pre	e-b	oning trim		o	Imports					81	
Personal dress and habits	25	Во	ne	less meat reinspection	1	52 A	НАССР					82 M	
Personal hygiene practices		۸ "" ^و	gre	dients identification	- [53 A							
Sanitary dressing procedures	2	o Co	ont	rol of restricted ingredients		54 A							

OU.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS Votuporanga

FOREIGH FLANT KEVIEW FORM (reverse)	01/31/02	Est. 2023 Bertin Ltda	COUNTRY BRAZIL
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FORE Dr. Carlos Ed	EIGN OFFICIAL duardo Tedesco Silva	cceptable/ -review Unacceptal
COMMENTS:			

- 07. Gaps at the bottoms of door in the can storage and labeling rooms were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials took corrective action immediately.
- 17. Dripping condensate, from overhead exhaust tube pipe that was not cleaned/sanitized daily, was falling onto cooked ground beef in cooking room. Establishment officials retained the product, stop the operation and corrected condensation problem.
- 31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
- 34. The daily pre-operational sanitation deficiencies were not identified in the documentation by the GOB inspection officials. GOB inspection officials ordered correction immediately.
- 73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
- 76. Periodic supervisory visits were not performed monthly. Only four internal reviews were conducted per year by the local/state officials.
- 82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as specificies critical limits, monitoring procedures, and the monitoring frequency performed for each CCP; and 8) HACCP plan was not validated to determine if it was functioning as intended.

WITEHIA HOUNE PROGRAMS	017	23/02	- 1	Est. 1651					Capao	, ao T	cao.	
FOREIGN PLANT REVIEW FORM	017	23102		Frigorifico Extremo Sul S/A					COUN' BRAZ			
				IGN OFFICIAL s, Director & Dr. Tedesco Silva		ΕV	/ALUATION		ceptable/			
Or. Faiz R. Choudry CODES (Give an appropriate code for each re			_			<u> </u>	Acceptable	Re	review		Unaccept	lable
A = Acceptable M = Margina				U = Unacceptable	N	= (Not Reviewe	d	0 =	Does	not app	lγ
1. CONTAMINATION CONTROL		Cross	Cross contamination prevention 28 A			F	ormulatior	าร			1	65 O
(a) BASIC ESTABLISHMENT FACILITIES		Equip	om.	ent Sanitizing	29 A	Р	ackaging i	mater	ials			56 A
Water potability records	01 A	Produ	uct	handling and storage	30 A	L	aboratory	confi	rmatio	n		67 O
Chlorination procedures	02 A	Produ	roduct reconditioning 31 h				abel appro	ovals				58 A
Back siphonage prevention	03 A	Prode	uct	t transportation	32 A	S	pecial lab	el clai	ms			59 O
Hand washing facilities	04 A	(4) E	STABLISHMENT SANITATION PROGRA		- 1	nspector n	nonito	oring			60 O
Sanitizers	05 M	Effec	ctiv	ve maintenance program	33 A	F	Processing	sche	dules			61 O
Establishments separation	06 A	Preo	ре	rational sanitation	34 A	F	Processing	equip	ment			62 O
Pestno evidence	07 U	Ope	rat	ional sanitation	35 A		Processing	reco	ds			63 O
Pest control program	80 A	Was	ste	disposal	36	,]	Empty can	inspe	ection			64 O
Pest control monitoring	A			2. DISEASE CONTROL		1	Filling proc	edure	s			65 O
Temperature control	10 A	Anir	na	lidentification	37	, (Container	closu	re exar	n		66 O
Lighting	11 A	Ante	em	ortem inspec. procedures	38	A	Interim co	ntaine	r hand	lling		67 O
Operations work space	12 A	Ante	em	ortem dispositions	39	À	Post-proce	essing	handli	ing		O 88
Inspector work space	13 A	1	na	ne Slaughter	40	Å	Incubation	proc	edures			69 O
Ventilation	14 A		tm	ortem inspec. procedures		^	Process. c	lefect	action	ıs (olant	70 O
Facilities approval	15 A	Pos	tm	ortem dispositions	4:	2 A	Processing	g cont	trol i	nspe	ction	71 O
Equipment approval	16 A	Cor	nde	emned product control	1	3 A	5. COMP	LIANCE	ÆCON. F	RAUD	CONTROL	
(6) CONDITION OF FACILITIES EQUIPME			stri	cted product control	4	4 A	Export pro	oduct	identif	icatio	on	72 A
Over-product ceilings	17 A	Ret	tur	ned and rework product	1	S N	Inspector	verifi	cation			73 M
Over-product equipment	18 A			3. RESIDUE CONTROL			Export ce	rtifica	tes			74 A
Product contact equipment	19 A	Re	sid	ue program compliance	•	A	Single sta	andard	1			75 A
Other product areas (inside)	20	1 30	wt	oling procedures	ľ	(7 A	Inspection	n sup	ervisio	n		76 M
Dry storage areas	21 N	(Re	sid	lue reporting procedures		48 A	Control o	f secu	rity ite	ems		77 A
Antemortem facilities	22		pr	oval of chemicals, etc.		49 A	Shipment	secu	rity			78 A
Welfare facilities	23	St	ora	age and use of chemicals		50 A	Species v	verific	ation			79 O
Outside premises	24	Å		4. PROCESSED PRODUCT CONTROL			"Equal to	sta	tus		,	80 A
(c) PRODUCT PROTECTION & HANDLE		1	e-t	ooning trim		51 A	Imports					81 O
Personal dress and habits	25	A Bo	one	eless meat reinspection		52 A	НАССР					82 U
Personal hygiene practices	20	A In	gre	edients identification		53 O						
Sanitary dressing procedures	2	' A C	on	trol of restricted ingredients		54 O						

FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS

Capao do Leao

rordigh flaint review form (reverse)	01/23/02	Est. 1651 Frigorifico Extremo Sul S/A		COUNTRY BRAZIL
NAME OF REVIEWER	NAME OF FOR	· · · · · · · · · · · · · · · ·	EVALUATION	
Dr. Faiz R. Choudry	Dr. Kui Varg	as, Director & Dr. Tedesco Silva	Acceptable R	cceptable/ e-review Unaccepta
COMMENTS:				
05. a) Sanitizer was not maintained at action immediately.				
b) The sanitizing facility for knives at effectively. Establishment officials order			not possible to sanitize	e knives completely an

- 07. A few flies were observed in the slaughter room. Establishment officials indicated that they would take corrective and preventive measures immediately.
- 21. Gaps at the bottoms of door in the dry storage room were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials ordered correction.
- 31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
- 73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
- 76. Periodic supervisory visits were not performed monthly. Only six four internal reviews were conducted per year by the local/state officials.
- 82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 6) specifies critical limits for each CCP, monitoring procedures, and frequency; 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented; 10) recordkeeping system that documents the monitoring of the CCPs and/or includes records with actual values and observations; 12) and the final review of all documentation associated with the production of the product prior to shipping was not done.

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AND NAME		CITY Sao Jose dos Qua	ıtro		
FOREIGN PLANT REVIEW FORM	02/0	04/02	Est. 3031 Frigorifico Quatro Marcos Ltda	ι	COUNTRY BRAZIL			
NAME OF REVIEWER Or. Faiz R. Choudry			EIGN OFFICIAL Silva & Dr. Andria Galvao		EVALUATION Acceptable Acceptable Acceptable Acceptable Acceptable Acceptable Acceptable			
CODES (Give an appropriate code for each re	view i	tem liste		1	Acceptable Re-review X Unacce	ptable		
A = Acceptable M = Marginal	lly Acc	eptable	U = Unacceptable		Not Reviewed 0 = Does not ap	·		
1. CONTAMINATION CONTROL		Cross	contamination prevention	28 U	Formulations	65 A		
(a) BASIC ESTABLISHMENT FACILITIES		Equipn	nent Sanitizing	29 A	Packaging materials	5 6		
Water potability records	01 A	Produc	t handling and storage	30 M	Laboratory confirmation	57 A		
Chlorination procedures	02 A	Produc	t reconditioning	31 M	Label approvals 58			
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims	59 A		
Hand washing facilities	04 A	(d) (ESTABLISHMENT SANITATION PROGRAF		Inspector monitoring	60 A		
Sanitizers	05 M	Effect	ive maintenance program	33 A	Processing schedules	61 A		
Establishments separation	06 A	Preop	erational sanitation	34 A	Processing equipment	62 A		
Pestno evidence	07 U	Opera	tional sanitation	35 M	Processing records	63 A		
Pest control program	80 A	Waste	e disposal	36 A	Empty can inspection	64 A		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	65 A		
Temperature control	10 A	Anima	al identification	37 A	Container closure exam	ee Y		
Lighting	11 M	Anter	nortem inspec. procedures	38 A	Interim container handling	67 A		
Operations work space	12 A	Anter	nortem dispositions	39 A	Post-processing handling	68 A		
Inspector work space	13 A	Huma	ne Slaughter	40 A	Incubation procedures	69 A		
Ventilation	14 A	Postn	nortem inspec. procedures	41 _A	Process. defect actions - plant	70 A		
Facilities approval	15 A	Postr	nortem dispositions	42 A	Processing control inspection	71 A		
Equipment approval	16 A	Cond	emned product control	43 A	6. COMPLIANCE/ECON, FRAUD CONTR	(OL		
(b) CONDITION OF FACILITIES EQUIPMEN		1	icted product control	44 A	Export product identification	72 A		
Over-product ceilings	17 U	Retu	rned and rework product	45 A	Inspector verification	73 M		
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	74 A		
Product contact equipment	19 M		due program compliance	46 A	Single standard	76 A		
Other product areas (inside)	20 A	Sam	pling procedures	47 A	Inspection supervision	76 M		
Dry storage areas	21 N	Resi	due reporting procedures	48 A	Control of security items	77 U		
Antemortem facilities	22	Дрр	roval of chemicals, etc.	49 A	Shipment security	78 A		
Welfare facilities	23	Stor	age and use of chemicals	50 A	Species verification	79		
Outside premises	24	4	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80		
(c) PRODUCT PROTECTION & HANDLE		1	boning trim	51 A	Imports	81		
Personal dress and habits	25		eless meat reinspection	52 A	НАССР	82 M		
Personal hygiene practices	26	A Ingi	redients identification	53	\$	\perp		
Sanitary dressing procedures	27	A Cor	ntrol of restricted ingredients	54				

FOREIGN PLANT REVIEW FORM (reverse)	02/04/02	Est. 3031 Frigorifico Quatro Marcos Ltda	Sao Jose dos Quatro COUNTRY BRAZIL
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FORE Dr. Tedesco S	EIGN OFFICIAL Silva & Dr.Andria Galvao	cceptable/ e-review X Unacceptab
COMMENTS:			

- 05. The sanitizer was not maintained at the required temperature (82C) in the raw product room for cooked and frozen beef and the sanitizing facility for knives was designed in such a way that it was not possible to sanitize knife completely and effectively.
- 07. 21 . a) Numerous flies were observed in the slaughter room and canned corned beef processing room. Neither establishment nor GOB inspection officials took corrective actions. b) Gaps at the bottoms and sides of door in the slaughter room, boning room. canning room, shipping room, and dry storage room were not sealed properly to prevent the entry of rodents and other vermin.
- 11. Inadequate light was observed at the head and viscera postmortem inspection stations. Establishment officials ordered correction.
- 17. a) Dripping condensate, from overhead refrigeration units, rails, and ceilings that was not cleaned/sanitized daily, was falling onto beef carcasses in two coolers. There was no product at the time of audit in one cooler. b) Dripping condensate, from overhead pines. ducts, and beams that was not cleaned/sanitized daily, was falling onto beef carcasses at the entrance to corridor from the slaughter room. An employee was observed removing condensate, and standing on the beam with dirty boots over the carcass rail. c) Dripping condensate, from ceilings that was not cleaned/sanitized daily, was falling in the raw canned corned beef storage room. d) Dripping condensate, from overhead working platform that was not cleaned/sanitized daily, was falling onto plastic tubes for cooked and frozen beef and container for edible product in the raw cooked and frozen room. e) Dripping condensate, from ceilings that was not cleaned/sanitized daily, was falling onto employees' scabbards and aprons in the employees' cleaning room. Establishment corrective actions were inadequate and ineffective.
- 19. 30. a) Racks for offals were found with accumulation of dirt, dried blood, pieces of meat and edible product was contacting these racks from broken packages in the offal freezer. b) One conveyor belt for edible product was worn out and deteriorated in the boning room. Establishment officials ordered correction.
- 28.a) Beef carcass was contacting dirty hose at the carcass splitting station. b) Water was dripping from employees' working platform onto exposed forefeet of carcasses at the first eviscerating station. c) Water was dripping from employees' working platform onto employees' clothes and equipment underneath at the hindequarter skinning station. d) Hand washing facility was too close to carcass. potential for splash contamination from dirty water during washing hands at the head removal station. e) Water was overflowing from automatic head hook conveyor sanitizer onto floor, potential for dirty water splash from floor onto beef heads and employees' clothes.
- 31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
- 35. The daily operational sanitation monitoring records of establishment and GOB inspection officials did not reflect the actual sanitary conditions observed in the establishment.
- 73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
- 76. The monthly supervisory reviews were not conducted. Only two supervisory audit was performed.
- 77. Inspection devices (brands) were not kept adequately under inspectional control and the inventory of inspection devices (brands) were not maintained properly by the inspection officials.
- 80. Because of gross product contamination, inadequate pest control program, and lack of compliance of daily operational sanitation programs and procedures, and inadequate inspectional controls, the status of this establishment is not equivalent to that required in the U.S.programs. All the above deficiencies were discussed with Dr.C. Tedesco & Dr.Andria Galvao, DIPOA, and they agreed to remove Establishment SIF 3031 from the list of establishments eligible to export meat and meat products to the United States, effective February 5, 2002.
- 82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented; 10) recordkeeping system that documents the monitoring of the CCPs and/or includes records with actual values and observations; 12) and the final review of all documentation associated with the production of the product prior to shipping was not done.

									
U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE		ISHMENT NO. AND NAI	ME			CITY Mozarlandia (Goia	as)
FOREIGN PLANT REVIEW FORM	017	15/02	Est. 450 Bertin I					COUNTRY BRAZIL	
IAME OF REVIEWER Or. Faizur R. Choudry	NAME Dr.M	OF FOR	EIGN OFFI nazzini &	CIAL Dr.Andria Galvao		E	VALUATION Acceptable Acc	ceptable/ X Unaccep	
CODES (Give an appropriate code for each r A = Acceptable M = Margina	eview ally Acc	item liste ceptable		U = Unacceptable	N	 =	Not Reviewed	O = Does not app	
1. CONTAMINATION CONTROL		Cross	contami	nation prevention	28 N	(F	ormulations		65 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipo	nent Sar	nitizing	29	119	ackaging mater	ials	56 A
Water potability records	01 A	Produ	ct handli	ng and storage	30	, L	aboratory confi	rmation	67 O
Chlorination procedures	02 A	Produ	oduct reconditioning			u l	abel approvals		58 A
Back siphonage prevention	03 A	Produ	oduct transportation			A !	Special label clai		59 O
Hand washing facilities	04 A	(d)	ESTABUSH	IMENT SANITATION PROG	RAM	1	nspector monito		O 60
Sanitizers	05 A	Effect	tive main	ntenance program		۱ ۸	Processing sche		61 O
Establishments separation	06 A	Preop	erationa	l sanitation	34	M I	Processing equip		62 O
Pestno evidence	07 U	Opera	perational sanitation				Processing reco	rds	63 O
Pest control program	08 A	Wast	Vaste disposal				Empty can inspe	ection	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL				Filling procedure	es	65 O
Temperature control	10 A	Anim	al identif	fication	- 1	^	Container closu	re exam	66 O
Lighting	11 M	Ante	mortem	inspec. procedures	3	18 A	Interim containe	er handling	67 O
Operations work space	12 A		mortem	dispositions	3	39 A	Post-processing	y handling	68 O
Inspector work space	13 A	Hum	ane Slau	ighter	1	⁶⁰ Λ	Incubation proc	edures	69 0
Ventilation	14 A	Post	mortem	inspec. procedures		41 <u>/</u>	Process. defect	actions plant	70 O
Facilities approval	15 A	Post	mortem	dispositions		42 A	Processing con	trol - inspection	71 O
Equipment approval	16 A	Con	demned	product control		43 A	5. COMPLIANCE	E/ECON. FRAUD CONTR	OL
(b) CONDITION OF FACILITIES EQUIPME	ENT	Rest	tricted pr	roduct control		44 A	Export product	identification	72 A
Over-product ceilings	17	Retu	urned and	d rework product		45 N	Inspector verifi	cation	73 M
Over-product equipment	18		3	3. RESIDUE CONTROL			Export certification	ates	74 A
Product contact equipment	19	Res	idue prog	gram compliance		46 A	Single standar	d	75 A
Other product areas (inside)	20	San	npling pr	ocedures		47 A	Inspection sup	ervision	76M
Dry storage areas	21	U Res	idue rep	orting procedures		48 A	Control of sec	urity items	" _U
Antemortem facilities	22	A Ap	proval of	chemicals, etc.		49 A	Shipment secu	urity	78 A
Welfare facilities	2:	3 Sto	rage and	d use of chemicals		50 A	Species verific	cation	79
Outside premises	2	4	4. PR	OCESSED PRODUCT CONT	ROL		"Equal to" sta	itus	80
(c) PRODUCT PROTECTION & HAND	UNG	Pre	e-boning	trim		51 A	Imports		81
Personal dress and habits	1	^	neless m	neat reinspection		52 A	НАССР		82 U
Personal hygiene practices		··· 1	gredients	identification		53 O			\perp
Sanitary dressing procedures	2	A Co	ontrol of	restricted ingredien	nts	54 O			

20144545			
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FORE Dr.Marcelo m	EIGN OFFICIAL nazzini & Dr.Andria Galvao	cceptable/ X Unaccepta
FOREIGN PLANT REVIEW FORM (reverse)	01/15/02	Est. 4507 Bertin Ltda	Mozarlandia (Goias COUNTRY BRAZIL

- 07. Numerous flies were observed in the slaughter room. Neither establishment nor GOB inspection officials took corrective actions.
- 11. Inadequate light was observed at the viscera inspection and retained carcass inspection stations. Establishment officials ordered correction.
- 17. Dripping condensate, from overhead refrigeration units, rails, beams, and ceilings that was not cleaned/sanitized daily, was falling onto beef carcasses in four coolers. Neither establishment nor GOI meat inspection officials took corrective actions. This is a repeat deficiency from last audit.
- 07, 21. a) Dripping condensation on a wall and dead insects was observed in the dry storage room.
- b) The packaging material was not stored on racks that were high enough and away from walls to monitor pest control and sanitation programs.
- c) Numerous holes at the junction of walls and ceilings to outside and gaps at the sides of door in the dry storage room were not sealed properly to prevent the entrance of rodents and other vermin. Establishment officials proposed corrective/preventive measures to GOB inspection officials.
- 26. Employees were not observing good hygienic work habits to prevent direct product contamination such as: an employee during skinning of hind leg permitted unclean electrical cable of wizzard knife to come in contact with skinned area of leg; another employee was observed using dirty mesh gloves which were kept in the sink during washing hands and without sanitizing his gloves, handled edible product and also mesh gloves were not covered with rubber gloves to prevent cross contamination at the head separation station in the slaughter room. Establishment officials took corrective action immediately.
- 28. Water drain was clogged at the automatic carcass washing station potential for splash contamination from dirty floor water. Establishment officials took corrective action immediately.
- 31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
- 34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any preventive measures taken were not documented by the GOB inspection officials.
- b) The establishment officials did not take corrective and preventive measures for the identified operational sanitation deficiencies.
- 73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
- 76. The monthly supervisory reviews were not conducted. Only one supervisory audit was performed from January 2001 to January 15, 2002.
- 77. a) Inspection devices (brands) were not kept adequately under inspectional control and inventory of inspection devices (brands) was not maintained properly by the GOB inspection officials. Inspection officiale indicated that it would be rectified immediately.
- 80. Because of gross product contamination, inadequate pest control program, and lack of compliance of daily operational sanitation programs and procedures, inadequate inspectional controls, and noncompliance with HACCP applicable regulatory requirements for implimentation, the status of this establishment is not equivalent to that required in the U.S. programs. All the above deficiencies were discussed with Dr. Marcelo mazzini and Dr. Andria Galvao, Veterinarians, DIPOA, and they agreed to remove Establishment SIF 4507 from the list of establishments eligible to export meat and meat products to the United States, effective January 15, 2002.
- 82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 2) conduct a hazard analysis; 6) specify critical limits for each CCP and the frequency with which these procedures would be performed; 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		w date 18/02	ESTABLISHMENT NO. AND NAMI		Tres Rios (R.D. J)		
FOREIGN PLANT REVIEW FORM	i İ	- 4	Ferreira International Ltda			COUNTRY BRAZIL	
IAME OF REVIEWER Dr. Faiz R. Choudry			EIGN OFFICIAL Vieira Mazzini, DCI-DIPOA			ceptable/ Unaccep	otable
CODES (Give an appropriate code for each r A = Acceptable M = Margin			d below) U = Unacceptable	N	= Not Reviewed	O = Does not app	
1. CONTAMINATION CONTROL		Cross	contamination prevention	28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipo	nent Sanitizing	29 A	Packaging materi	als	56 A
Water potability records	01 A	Produ	ct handling and storage	30 A	Laboratory confir	mation	57 O
Chlorination procedures	02 A	Produ	ct reconditioning	31 M	Label approvals	58 A	
Back siphonage prevention	03 A	Produ	ct transportation	32 A	Special label claims		
Hand washing facilities	04 A	(d)	ESTABLISHMENT SANITATION PROGRA		Inspector monito	ring	60 A
Sanitizers	05 A	Effect	ive maintenance program	33 A	Processing sched	dules	61 A
Establishments separation	A	Preop	erational sanitation	34 A	Processing equip	ment	62 A
Pestno evidence	07 M	Opera	ntional sanitation	35 A	Processing recor	ds	63 A
Pest control program	08 A	Wast	e disposal	36 A	Empty can inspe	ection	64 O
Pest control monitoring	P09		2. DISEASE CONTROL		Filling procedure	s	65 O
Temperature control	10 A	Anim	al identification	37 O		e exam	66 O
Lighting	11/4	Ante	mortem inspec. procedures	38 O	Interim containe	r handling	67 O
Operations work space	12 A	Ante	Antemortem dispositions		Post-processing	handling	68 O
Inspector work space	13 O	Hum	ane Slaughter	40 O	Incubation proc	edures	69 O
Ventilation	14 A	Post	nortem inspec. procedures	410	Process. defect	actions - plant	70 O
Facilities approval	15 A	Post	mortem dispositions	42 O	Processing cont	rol - inspection	710
Equipment approval	16 A	Cond	demned product control	43 O	6. COMPLIANCE	ECON. FRAUD CONTR	or
(b) CONDITION OF FACILITIES EQUIPME			ricted product control	44	Export product	identification	72 A
Over-product ceilings	17 A	Retu	rned and rework product	45 N	Inspector verific	cation	73 M
Over-product equipment	18 A		3. RESIDUE CONTROL	-	Export certifica	tes	74 A
Product contact equipment	19 A	Resi	due program compliance	46	Single standard	İ	75 A
Other product areas (inside)	20	Sam	pling procedures	47	1	ervision	76 M
Dry storage areas	21 N	4 Res	idue reporting procedures	48	Control of secu	rity items	77 _A
Antemortem facilities	22	App	proval of chemicals, etc.	49	Shipment secu	rity	78 A
Welfare facilities	23	Sto	rage and use of chemicals	50	Species verific	ation	79
Outside premises	24	À	4. PROCESSED PRODUCT CONTRO	("Equal to" stat	us	80
(c) PRODUCT PROTECTION & HANDL		1	-boning trim	5	lmports		81
Personal dress and habits	25	A Boo	neless meat reinspection	5	O HACCP		82 M
Personal hygiene practices	20	⁵ Ing	redients identification	5	3 A		
Sanitary dressing procedures	2	o Co	ntrol of restricted ingredients	5	1 A		

FOREIGN PLANT REVIEW FORM (reverse)	01/18/02	Est. 13 Ferreira International Ltda	Tres Rios (R.D. J) COUNTRY BRAZIL
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FORE Dr. Marcelo \	ign Official Vicira Mazzini, DCI-DIPOA	cceptable/ Unacceptab
COMMENTS			

- 7, 21. A large dry storage room was divided into two rooms and one belongs to other company. The middle wall between these rooms was partially completed and numerous holes at the junction of walls and ceilings to outside were not sealed properly to prevent the entrance of rodents and other vermin. Establishment officials proposed corrective/preventive measures to GOB inspection officials.
- 31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
- 73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
- 76. No monthly supervisory visits were performed. Establishment SIF 13 was approved to export meat and meat products to the United States, effective October 24, 2001.
- 82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 2) conduct a hazard analysis; 6) specifies critical limits for each CCP, monitoring procedures, and frequency; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented.

NOTE: The HACCP plan was not validated because it did not complete 90 days as required for initial validation.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS			1	ESTABLISHMENT NO. AND NAM		CITY Barretos				
FOREIGN PLANT REVIEW FORM	01/3	0/2002	²	B. F. Produtos Alimenticios L	ıda			COUNTRY BRAZIL		
IAME OF REVIEWER Or. Faiz R. Choudry	Dr. C	Carlos I	Edu	GN OFFICIAL 1ardo Tedesco Silva		[cceptable/ Unacc	eptable	
CODES (Give an appropriate code for each r A = Acceptable				below) U = Unacceptable	ľ	u =	Not Reviewed	O = Does not ap	ρίγ	
1. CONTAMINATION CONTROL		Cross	s c	ontamination prevention	M F	Formulations				
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing 2				, 1	Packaging mate	rials	56 A	
Water potability records	01 A	Produ	uct	handling and storage	30	M	Laboratory conf	irmation	57 O	
Chlorination procedures	02 A	Produ	uct	reconditioning	3	M	Label approvals			
Back siphonage prevention	03 A	Prod	uc	t transportation	3:	2 A				
Hand washing facilities	04 A	(d	(d) ESTABLISHMENT SANITATION PROGRAM				Inspector monit	oring	60 A	
Sanitizers	05 A	Effe	cti	ve maintenance program	3	3 A	Processing sche	edules	61 A	
Establishments separation	06 A	Preo	reoperational sanitation				Processing equi	ipment	62 A	
Pestno evidence	07 U	Оре	rat	ional sanitation	3	5 M	Processing reco	ords	63 A	
Pest control program	80	Was	ste	disposal	3	36 A	Empty can insp	ection	64 A	
Pest control monitoring	09 A			2. DISEASE CONTROL	-		Filling procedur	res	65 A	
Temperature control	10 A	Anic	Animal identification				Container closu	ıre exam	66 A	
Lighting	11 A	Ant	Antemortem inspec. procedures				Interim contain	er handling	67 A	
Operations work space	12 A	Ant	Antemortem dispositions			39 O	Post-processing	g handling	68 A	
Inspector work space	13 O	Hur	Humane Slaughter			40 O	Incubation pro-	cedures	69 A	
Ventilation	14 A		stm	ortem inspec. procedures		41 O	Process. defec	t actions - plant	70 A	
Facilities approval	15 A	Pos	stn	nortem dispositions		42 O	Processing cor	ntrol - inspection	1 71 A	
Equipment approval	16 A	Co	nd	emned product control		43 O	5. COMPLIANC	CE/ECON. FRAUD CONT	ROL	
(b) CONDITION OF FACILITIES EQUIPM	ENT	Res	stri	icted product control		44 O	Export produc	t identification	72 A	
Over-product ceilings	17	Re	tur	ned and rework product		45 N	Inspector verif	fication	73 M	
Over-product equipment	18			3. RESIDUE CONTROL			Export certific	ates	74 A	
Product contact equipment	19	4 Re	sic	lue program compliance		46 O	Single standar	rd	75 A	
Other product areas (inside)	20	1	m	oling procedures		47 O	Inspection sur	pervision	76 M	
Dry storage areas	21	U Re	esic	due reporting procedures		48 O	Control of sec	curity items	77 M	
Antemortem facilities	2:	o Ar	ppr	oval of chemicals, etc.		49 A	Shipment sec	curity	78 A	
Welfare facilities	2	A St	tor	age and use of chemicals	_	50 A	Species verifi	cation	79 (
Outside premises	2	4		4. PROCESSED PRODUCT CONTR	or_		"Equal to" sta	atus	80	
(c) PRODUCT PROTECTION & HAND	UNG	Pi	re-	boning trim		51 A	Imports		81	
Personal dress and habits	1	. 1	on	eless meat reinspection		52 A	НАССР		82 U	
Personal hygiene practices		1	ngr	edients identification		53 A				
Sanitary dressing procedures	- 1:	270 C	Con	itrol of restricted ingredient	s	54 A				
				THE PARTY OF THE PARTY OF THE PARTY PARTY	*CTT	_			Deleine	

FOREIGN PLANT REVIEW FORM (reverse)	01/30/2002	Est. 76 B. F. Produtos Alimenticios Luda	Barretos COUNTRY BRAZIL
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FORE Dr. Carlos Ed	IGN OFFICIAL luardo Tedesco Silva	cceptable/ e-review Unacceptab

- 07. Numerous holes through the walls and at the junction of walls and ceilings to outside and gaps at the bottoms and sides of four doors in the can storage room were not sealed properly to prevent the entry of rodents and other vermin. Dust, dirt, cobwebs, and dead insects were observed. Evidence of rodent infestation was observed on October 2, 2001, and December, 2001, in the employees' restaurant and incubation rooms by the out side Pest Control Company, during their routinely monitoring program. Rodenticide was replaced in the bait boxes but no other effort was made to take corrective/preventive measures either by the pest control company/establishment personnel/GOB meat inspection officials.
- 19. a) Employees' scabbards were observed with dirt, fat, and black discoloration in the boning room. Establishment officials took corrective action immediately.
- b) Working tabless were observed with rolling edges and seams at the junctions of tables were not sealed completely in the meat grinding room. Establishment officials ordered correction immediately.
- 21. There were no doors and windows and numerous holes through the walls and at the junction of walls and ceilings to outside in the dry storage room. The packaging material was not stored on racks that were high enough and away from walls to monitor pest control and sanitation programs and dust, dirt, cobwebs, and dead insects were observed in the room and cartons were stored directly on the floor. Establishment officials ordered corrective actions and preventive measures immediately.
- 26. Several employees were not observing good hygienic work habits to prevent direct product contamination such as: an employee was observed picking up pieces of meat from the floor and, without washing his hands, handled edible product in the meat cooking room. Two employee were observed, during unwrapping frozen meat, the dirty outside of wrapping material was contacting the table and exposed meat in the meat grinding and cooking room. Establishment officials corrected immediately.
- 28. Several doors between boning and processing rooms had plastic strip curtains in direct contact with the floor, potential to contaminate employees' garments and edible product when passing through the doors. Establishment officials corrected immediately.
- 30. Meat was contacting dirty frame of lift during transfer into hopper in the cooking room. Establishment officials ordered correction immediately.
- 31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
- 34, 35. The daily pre-operational and operational sanitation deficiencies were not identified by the GOB inspection officials.
- 73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
- 76. The monthly supervisory reviews were not conducted. Only four supervisory audit was performed yearly.
- •79. Brazil is exempted from the species verification testing requirement but in Establishment 76, the conditions were not met such as more than one species of meat (beef, pork, and poultry) was allowed in the processing areas at one time.
- 77. Inspection devices (brands) were not kept adequately under inspectional control and the inventory of inspection devices (brands) were not maintained properly by the inspection officials.
- 82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 6) specify critical limits for each CCP and the frequency with which these procedures would be performed 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE ANTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AND NAME	i		CITY Hullha Negra	
FOREIGN PLANT REVIEW FORM	01/	/22/02	2/02 Est. 226 BE-Comercio e Industria, Importacao e Exportacao Ltda		Ltda	COUNTRY BRAZIL	
IAME OF REVIEWER Or. Faiz R. Choudry			EIGN OFFICIAL as & Dr. Carlos E. Tedesco Silv	a	EVALUATION Acceptable Re	ceptable/	
CODES (Give an appropriate code for each r A = Acceptable M = Margin			1 below) U = Unacceptable	N =	Not Reviewed	O = Does not app	
1. CONTAMINATION CONTROL			contamination prevention	28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	nent Sanitizing	29 A	Packaging mater	ials	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confi	rmation	57 O
Chlorination procedures	02 A	Produc	t reconditioning	31 U	Label approvals		58 A
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label cla	ims	59 O
Hand washing facilities	04 A	(d)	ESTABLISHMENT SANITATION PROGRA	M	Inspector monito	oring	60 A
Sanitizers	05 A	Effect	ve maintenance program	33 A	Processing sche	dules	61 A
Establishments separation	06 A	Preop	erational sanitation	34 A	Processing equip	oment	62 A
Pestno evidence	07 A	Opera	tional sanitation	35 A	Processing reco	rds	63 A
Pest control program	08 A	Waste	disposal	36 A	Empty can inspe	ection	64 A
Pest control monitoring	09 A		2. DISEASE CONTROL	-1	Filling procedure	es	65 A
Temperature control	10 A	Anima	al identification	37 O	Container closu	re exam	66 A
Lighting	11 A	Anter	nortem inspec. procedures	38 O	Interim containe	er handling	67 A
Operations work space	12 A	Anter	nortem dispositions	39 O	Post-processing	handling	68 A
Inspector work space	13 O	Huma	ine Slaughter	40 O	Incubation prod	edures	69 A
Ventilation	14 A	Postn	nortem inspec. procedures	410	Process. defect	actions plant	70 A
Facilities approval	15 A	Posts	nortem dispositions	42 O	Processing con	trol inspection	71 A
Equipment approval	16 A	Cond	emned product control	43 O	5. COMPLIANCE	EÆCON. FRAUD CONTRO	OL .
(b) CONDITION OF FACILITIES EQUIPM	ent	Restr	icted product control	440	Export product	identification	72 A
Over-product ceilings	17 A	Retu	rned and rework product	45 N	Inspector verifi	cation	73 M
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certification	ites	74 A
Product contact equipment	19	Resid	due program compliance	46	1	d	75 A
Other product areas (inside)	20		pling procedures	47		ervision	76 M
Dry storage areas	21	Resi	due reporting procedures	48 C	Control of sec	urity items	77 A
Antemortem facilities	22	Д Арр	roval of chemicals, etc.	49 A		ırity	78 A
Welfare facilities	23	Stor	age and use of chemicals	50	Species verific	ation	79 O
Outside premises	24	À	4. PROCESSED PRODUCT CONTROL		"Equal to" sta	tus	80 A
(c) PRODUCT PROTECTION & HANDI	LING	Pre-	boning trim	51	o Imports		81 A
Personal dress and habits	25	A Bon	eless meat reinspection	52	hACCP		82 U
Personal hygiene practices	24	A Ingo	edients identification	1	^ [
Sanitary dressing procedures	2	o Cor	ntrol of restricted ingredients	54	A		
		011 0500 5		~~~			

FOREIGN PLANT REVIEW FORM (reverse)	01/22/02	Est. 226 BE-Comercio e Industria, Importacao e Exportacao	Hullha Negra COUNTRY BRAZIL
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FORE Dr. Rui Varga	IGN OFFICIAL as & Dr. Carlos E. Tedesco Silva	ceptable/ -review Unacceptabl
COMMENTS:			

- 31. Product that contacted the floor (drop meat) was not reconditioned in a sanitary manner before being added to the edible product and there was no facility to sanitize table after reconditioning drop meat in the boning room. Drop meat was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
- 73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
- 76. Periodic supervisory visits were not performed monthly. Only six internal reviews were conducted per year by the local/state officials.
- 82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 1) flow chart that describes the process steps and product flow: 2) conduct a hazard analysis; 6) specifies critical limits for each CCP, monitoring procedures, and frequency; 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented; 10) recordkeeping system that documents the monitoring of the CCPs and/or includes records with actual values and observations. GOB meat inspector was responsible for reconditioning drop meat instead of verifying the adequacy and effectiveness of handling and trimming of contaminated product in a sanitary manner.

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AND NAME	Ē	CITY Lins	
FOREIGN PLANT REVIEW FORM	02/	01/02	Est. 337 Bertin Ltda		COUNTRY BRAZIL	
IAME OF REVIEWER Dr. Faiz R. Choudry			IGN OFFICIAL uardo Tedesco Silva		EVALUATION Acceptable Acceptable/ Unacceptable Unacceptable	eptable
CODES (Give an appropriate code for each r A = Acceptable			f below) U = Unacceptable	N =	Not Reviewed O = Does not a	ρρίγ
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 M	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	nent Sanitizing	29 M	Packaging materials	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	O2 A	Produc	t reconditioning	31 M	Label approvals	58 A
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(ત) (ESTABLISHMENT SANITATION PROGRA	M	Inspector monitoring	6 0
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preope	erational sanitation	34 A	Processing equipment	62 A
Pestno evidence	07 A	Opera	tional sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Anima	al identification	37 A	Container closure exam	66 A
Lighting	11 _A	Anten	nortem inspec. procedures	38 A	Interim container handling	67 A
Operations work space	12 A	Anter	nortem dispositions	39 A	Post-processing handling	68 A
Inspector work space	13 A	Huma	ne Slaughter	40 A		69 A
Ventilation	14 A	Postn	nortem inspec. procedures	41 A	Process. defect actions - plant	t 70 A
Facilities approval	15 A	Postr	nortem dispositions	42 A	Processing control inspection	71 A
Equipment approval	16 A	Cond	emned product control	43 A	6. COMPLIANCE/ECON, FRAUD CONT	ROL
(b) CONDITION OF FACILITIES EQUIPME	ENT	Restr	icted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Retu	rned and rework product	45 A	Inspector verification	73 M
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Resid	due program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sam	pling procedures	47 A	Inspection supervision	76 K
Dry storage areas	21 A	Resi	due reporting procedures	48 A		77
Antemortem facilities	22		roval of chemicals, etc.	49 A		78
Welfare facilities	23	Stor	age and use of chemicals	50 A	Species verification	79
Outside premises	24	۸	4. PROCESSED PRODUCT CONTRO		"Equal to" status	80
(c) PRODUCT PROTECTION & HANDL			boning trim	51		81
Personal dress and habits	25		eless meat reinspection		HACCP	83 N
Personal hygiene practices	- 1	A luigi	edients identification		A	
Sanitary dressing procedures	2	Cor	ntrol of restricted ingredients	54	A	

FOREIGN PLANT REVIEW FORM (reverse)	02/01/02	Est. 337 Bertin Ltda	 Lins COUNTRY BRAZIL
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FORE Dr. Carlos Ed	IGN OFFICIAL luardo Tedesco Silva	cceptable/ Unacceptable

- 28. Hindquarter of beef carcasses were contacting employees' platform in the boning room. Establishment officials took corrective action immediately and preventive measures were proposed to GOB inspection officials.
- 29. Dehorning equipment was not sanitized between use on each carcass in the slaughter room. Establishment officials took corrective action immediately.
- 31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
- 73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
- 76. Periodic supervisory visits were not performed monthly. Only six internal reviews were conducted per year by the local/state officials.
- 77. Inspection devices (brands) were not kept adequately under inspectional control and the inventory of inspection devices (brands) were not maintained properly by the inspection officials.
- 82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 2) conduct a hazard analysis; 6) specifies critical limits for each CCP, monitoring procedures, and frequency; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented; 10) recordkeeping system that documents the monitoring of the CCPs and/or includes records with actual values and observations.

INTERNATIONAL PROGRAMS	۸.	125 102	F-1 206				Andradina	
FOREIGN PLANT REVIEW FORM	017	/25/02 Est. 385 Friboi Ltda			COUNTRY BRAZIL			
AME OF REVIEWER Or. Faiz R. Choudry			EIGN OFFICIAL desco Silva, DCI	/DIPOA			ceptable/ review Unaccep	 ptable
ODES (Give an appropriate code for each of A = Acceptable M = Margin				nacceptable	N =	Not Reviewed	O = Does not app	ply
1. CONTAMINATION CONTROL			contamination	prevention	28 M	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipo	nent Sanitizing		29 A	Packaging mater	ials	56 A
Water potability records	01 A	Produc	Product handling and storage			Laboratory confi	rmation	57 O
Chlorination procedures	02 A	Produ	ct reconditionin	g	31 M	Label approvals		58 A
Back siphonage prevention	03 A	Produ	ct transportatio	n	32 A	Special label clai	ms	59 O
Hand washing facilities	04 A	(d)	ESTABLISHMENT SA	NITATION PROGRAM		Inspector monito	oring	60 A
Sanitizers	05 A	Effect	ive maintenand	ce program	33 A	Processing sche	dules	61 A
Establishments separation	06 A	Preop	erational sanita	ition	34 M	Processing equip	oment	62 A
Pestno evidence	07 U	Opera	itional sanitatio	n	35 M	Processing recor	rds	63 A
Pest control program	80 A	Wast	e disposal		36 A	Empty can inspe	ection	64 A
Pest control monitoring	09 A		2. DISEASE	CONTROL		Filling procedures		
Temperature control	10 A	Anim	Animal identification			Container closure exam		
Lighting	ii U	Ante	mortem inspec.	procedures	38 A	Interim containe	er handling	66 A 67 A
Operations work space	12 A	Ante	mortem disposi	tions	39 A	Post-processing	handling	68 A
Inspector work space	13 A	Hum	ane Slaughter		40 A	Incubation proc	edures	69 A
Ventilation	14 A	Post	nortem inspec.	procedures	41 A	Process. defect	actions plant	70 A
Facilities approval	15 A	Post	mortem disposi	tions	42 A	Processing con	trol inspection	71 A
Equipment approval	16 A	Cond	demned produc	t control	43 A	5. COMPLIANCE	ZECON. FRAUD CONTR	OL
(b) CONDITION OF FACILITIES EQUIPMI	ENT	Rest	ricted product	control	44 A	Export product	identification	72 A
Over-product ceilings	17 A	Retu	rned and rewo	rk product	45 A	Inspector verific	cation	73 M
Over-product equipment	18 A		3. RESIDU	E CONTROL		Export certifica	ites	74 A
Product contact equipment	19 A	Resi	due program co	ompliance	46 A	Single standard	i	75 A
Other product areas (inside)	20	1	pling procedure	es	47 A	Inspection sup-	ervision	76 M
Dry storage areas	21	Res	idue reporting p	procedures	48 A	Control of seco	urity items	77 A
Antemortem facilities	22	App	oroval of chemic	cals, etc.	49 A	Shipment secu	ırity	78 A
Welfare facilities	23	Sto	rage and use of	chemicals	50 A	Species verific	ation	79 O
Outside premises	24	A	4. PROCESSED	PRODUCT CONTROL		"Equal to" sta	tus	80
(c) PRODUCT PROTECTION & HANDE	LING	Pre	-boning trim		51 M	Imports		81
Personal dress and habits	1	``	neless meat rein	spection	52 A	НАССР		82 U
Personal hygiene practices	2	A Ing	redients identif	ication	53 A			
Sanitary dressing procedures	2	M Co	ntrol of restricte	ed ingredients	54 A			

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS Andradina

FOREIGN PLANT REVIEW FORM (reverse)	01/25/02	Est. 385 Friboi Ltda	Andradina COUNTRY BRAZIL
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FORE Dr.Carlos Tec	IGN OFFICIAL Iesco Silva, DCI/DIPOA	cceptable/ Unacceptat
COMMENTS:			Conseceptati

- 07. Gaps at the bottoms of door in the slaughter, boning, labeling, and can storage rooms were not sealed properly to prevent the entry of rodents and other vermin. A few flies were observed in the slaughter room. Establishment officials indicated that they would take corrective and preventive measures immediately.
- 11. Light at the carcass, viscera, and head inspection stations was 200 lux (light requirement is 540lux). Establishment officials ordered corrections.
- 20. Flaking paint was observed on walls in the freezer #11 and broken coving in numerous places in the freezer #1. Establishment officials ordered corrections.
- 27. Numerous carcasses were observed with rail dust in the carcass cooler. Establishment officials ordered correction immediately.
- 28.a) Fore feet of beef carcasses were contacting platform and employees' boots at the fore feet skinning and final carcass trimming stations. Establishment officials ordered corrections.
- b) Dripping dirty water, from overhead eviscerating platform was falling onto automatic viscera conveyor after washing/sanitizing in the slaughter room. Establishment officials took corrective action temporarily and proposed permanant preventive measures to GOB officials.
- 31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
- 34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified by the establishment personnel. Establishment officials ordered corrections.
- b) The daily pre-operational and operational sanitation deficiencies were not identified by the GOB inspection officials.
- 51. One hind quarter out of four was observed with hair, rail dust, dirt, and grease after pre-boning trim in the boning room. Establishment officials took appropriate corrective action immediately.
- 73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
- 76. Periodic supervisory visits were not performed monthly. Only four internal reviews were conducted per year by the local/state officials.
- 82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented; 10) recordkeeping system that documents the monitoring of the CCPs and/or includes records with actual values and observations; 12) and the final review of all documentation associated with the production of the product prior to shipping was not done.

U.S. DEPÄRTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	1		ESTABLISHMENT NO. AND NAME	=	•	CITY Presidente Epitac	io
FOREIGN PLANT REVIEW FORM	01/	/24/02	Est. 458 B. F. Produtos Alimenticios Li	tda		COUNTRY BRAZIL	
NAME OF REVIEWER Dr. Faiz R. Choudry			EIGN OFFICIAL desco Silva, DCI/DIPOA			ceptable/ review Unacce	otable
CODES (Give an appropriate code for each A = Acceptable M = Margin			d below) U = Unacceptable	 == N	Not Reviewed	O = Does not ap	
1. CONTAMINATION CONTROL		<u> </u>	contamination prevention	28 M	Formulations	- Does not ap	5 5
			·	29	0.1.	. ,	A 56
(a) BASIC ESTABLISHMENT FACILITIES		Equipn	nent Sanitizing	A	Packaging mater		A
Water potability records	o _t u	Produc	et handling and storage	30 A	Laboratory confi	rmation	57 O
Chlorination procedures	02 A	Produc	ct reconditioning	31 M	Label approvals		58 A
Back siphonage prevention	03 A	Produc	ct transportation	32 A	Special label cla	ims	59 O
Hand washing facilities	04 A	(4)	ESTABLISHMENT SANITATION PROGRA		Inspector monito	oring	A
Sanitizers	05 A	Effect	ive maintenance program	33 A	Processing sche	dules	61 A
Establishments separation	06 A	Preop	erational sanitation	34 A	Processing equip	oment	62 A
Pestno evidence	07 U	Opera	itional sanitation	35 A	Processing reco	rds	63 A
Pest control program	08 A	Wast	e disposal	36 A	Empty can inspe	ection	64 A
Pest control monitoring	eo		2. DISEASE CONTROL		Filling procedure	es	65 A
Temperature control	10 A	Anim	al identification	37 A	Container closu	re exam	66
Lighting	11 M	Ante	mortem inspec, procedures	38 A	Interim containe	er handling	67 A
Operations work space	12 A	Ante	mortem dispositions	39 A	Post-processing	handling	68 A
Inspector work space	13 A	Hum	ane Slaughter	40 A	Incubation prod	edures	69 A
Ventilation	14 A	Post	mortem inspec. procedures	41 A	Process. defect	t actions plant	70 A
Facilities approval	15 A	Post	mortem dispositions	42 A		trol inspection	71 A
Equipment approval	16	Cond	demned product control	43 A		E/ECON. FRAUD CONTR	10L
(b) CONDITION OF FACILITIES EQUIPM	MENT	Rest	ricted product control	44 A		identification	72 A
Over-product ceilings	17	Retu	rned and rework product	45 A	Inspector verifi	ication	73 M
Over-product equipment	18	4	3. RESIDUE CONTROL	<u>,</u>	Export certification	ates	74 A
Product contact equipment	19	Resi	due program compliance	46 A	Single standar	d	75 A
Other product areas (inside)	20		npling procedures	47 A	I mishection anh	ervision	76 M
Dry storage areas	2	M Res	idue reporting procedures	48 A	Control of sec	urity items	77 A
Antemortem facilities	2	A Apr	proval of chemicals, etc.		A Shipment sect	urity	78 A
Welfare facilities	2	A Sto	rage and use of chemicals	50	Species verific	cation	79
Outside premises	2	A .	4. PROCESSED PRODUCT CONTRO		"Equal to" sta	itus	80
(c) PRODUCT PROTECTION & HANG		1	-boning trim	51	Imports		81
Personal dress and habits	2	A Bo	neless meat reinspection	53	A HACCP		82 U
Personal hygiene practices	:	A Ing	redients identification		A		\perp
Sanitary dressing procedures		²⁷ A Co	ntrol of restricted ingredients	5	Â		

FOREIGN PLANT REVIEW FORM (reverse)	01/24/02	Est. 458 B. F. Produtos Alimenticios Ltda	Presidente Epitacio COUNTRY BRAZIL
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FORE Dr.Carlos Tec	IGN OFFICIAL Icsco Silva, DCI/DIPOA	cceptable/ e-review Unacceptable
0044454170			

- 01. Gaps at the bottoms of all windows and holes in screens windows in the potable water storage tank were not sealed properly to prevent the entrance of rainwater, dust, and other vermin. Dust, ants, and a few vermin were observed inside the potable water storage tank. Establishment officials took appropriate corrective action immediately.
- 07. Gaps at the bottoms of door in the boning, canning and labeling rooms were not sealed properly to prevent the entry of rodents and other vermin. A few flies were observed in the slaughter room. Establishment officials indicated that they would take corrective and preventive measures immediately.
- 11. Light at the beef head washing cabinet was inadequate. Establishment officials took corrective action immediately.
- 21. Gaps at the bottoms of door in the dry storage room were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials ordered correction.
- 28. Automatic viscera conveyor was observed with blood, fat, pieces of meat, and hair after washing/sanitizing in the slaughter room. Establishment officials took corrective action immediately.
- 31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
- 73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
- 76. Periodic supervisory visits were not performed monthly. Only five internal reviews were conducted per year by the local/state officials.
- 82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 6) specifies critical limits for each CCP, monitoring procedures, and frequency; 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented; 10) recordkeeping system that documents the monitoring of the CCPs and/or includes records with actual values and observations.

U.S. DEPÄRTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	l		TE ESTABLISHMENT NO. AND NAME				Tre Coracoes, (M	.G)
FOREIGN PLANT REVIEW FORM	01	1/17/02 Est. 471 Kerry Do Brasil Ltda			COUNTRY BRAZIL	 .		
AME OF REVIEWER or. Faiz R. Choudry	Dr.M	Aarcel	o M	IGN OFFICIAL Iazzini & Dr.Pedro Mochado			cceptable/ Unaccep	table
ODES (Give an appropriate code for each A = Acceptable M = Margin				d below) U = Unacceptable	N	= Not Reviewed	O = Does not app	ılγ
1. CONTAMINATION CONTROL		Cros	s c	contamination prevention	28 A	Formulations	. !	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equi	pn	nent Sanitizing	29 O	Packaging mater	rials	66 A
Water potability records	01 A	Prod	luc	t handling and storage	30 A	Laboratory conf	irmation	57 O
Chlorination procedures	02 M	Proc	iuc	ct reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Proc	duc	ct transportation	32 A	Special label cla	ims .	59 O
Hand washing facilities	04 M	,	(d) 1	ESTABLISHMENT SANITATION PROGRA	M	Inspector monit	oring	60 O
Sanitizers	05 A	Effe	ect	ive maintenance program	33 A	Processing sche	edules	61 A
Establishments separation	06 A	Pre	op	erational sanitation	34 U		pment	62 A
Pestno evidence	07 M	Оре	era	itional sanitation	35 U	Processing reco	ords	63 A
Pest control program	08 A	Wa	ste	e disposal	36 A	Empty can insp		64 O
Pest control monitoring	09 A			2. DISEASE CONTROL		Filling procedur	es	65 O
Temperature control	10 A	An	im	al identification	37 O	Container closu	ıre exam	66 O
Lighting	11 _A	An	ter	mortem inspec. procedures	38 O	Interim contain	er handling	67 O
Operations work space	12 A	An	ter	mortem dispositions	39 39	Post-processing	g handling	68 O
Inspector work space	13 A	Hu	ıma	ane Slaughter	40 O	Incubation pro	cedures	69 O
Ventilation	14 A	Po	str	mortem inspec. procedures	41	Process. defec	t actions plant	70 O
Facilities approval	15	Po	str	mortem dispositions	42	Processing cor	ntrol inspection	71 O
Equipment approval	16	Co	onc	demned product control	43	5. COMPLIANC	E/ECON. FRAUD CONTR	OL
(b) CONDITION OF FACILITIES EQUIPM	MENT	Re	est	ricted product control	44	Export produc	t identification	72 A
Over-product ceilings	17	A Re	etu	rned and rework product	45	Inspector verif	ication	73 M
Over-product equipment	18	B M		3. RESIDUE CONTROL		Export certific	ates	74 A
Product contact equipment			esi	due program compliance		Single standar	rd	75 A
Other product areas (inside)	2	% S	arr	pling procedures		Inspection sup	pervision	7€ U
Dry storage areas	2	M R	lesi	idue reporting procedures	4	Control of sec	curity items	77
Antemortem facilities	2	22 A	\pp	proval of chemicals, etc.		Shipment sec	urity	78 A
Welfare facilities	7	23 _A S	Sto	rage and use of chemicals	5	Species verifi	cation	79 O
Outside premises	1	24 A		4. PROCESSED PRODUCT CONTRO		"Equal to" sta	atus	80 A
(c) PRODUCT PROTECTION & HANG		1	re	-boning trim		Imports		B1 A
Personal dress and habits		25 A	Bor	neless meat reinspection		O HACCP		82 U
Personal hygiene practices	1	^ 1	Ing	redients identification		53 A		
Sanitary dressing procedures		27 O	Co	ntrol of restricted ingredients		54 A		

FOREIGN PLANT REVIEW FORM	01/17/02	Est. 471		Tre Coracoes, (M.(
(reverse)	Kerry Do Brasil Lida			COUNTRY BRAZIL	
NAME OF REVIEWER	NAME OF FOR	EIGN OFFICIAL	EVALUATION		
Dr. Faiz R. Choudry	Dr.Marcelo I	Mazzini & Dr.Pedro Mochado		Acceptable/ Re-review Unacceptab	
COMMENTS:					
02. The potabale water storage tank w	as not properly	sealed to prevent the entrance of ra	ain water, insects, and	other vermin.	
Establishment officials ordered correcti	on.				
04. Receptacles for waste paper were					
07. Gaps at the bottoms of door in the to prevent the entry of rodents and other				ere not sealed properly	
18. Overhead pipes in the surge room correction.	were observed	with accumulation of dirt and rodu	ect residue. Establishn	nent officials ordered	
34, 35. a) The daily pre-operational a by the establishment officials.	nd operational	sanitation monitoring record and an	y corrective actions ta	ken was not maintained	
b) GOB meat inspection officials wer sanitation SSOP.	e not monitorin	g/verifying the adequacy and effect	iveness of the pre-ope	rational and operational	
73. The ongoing verification activitie	s of the HACC	P program were not performed ade	quately by the GOB in	spection officials	
76. The monthly supervisory visits w	ere not perforn	ned since January 2001.			

82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 6) specify critical limits for each CCP and the frequency with which these procedures would be performed 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with

which these procedures would be performed to verify that the plan was being effectively implimented.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE				Ituiutaba	
FOREIGN PLANT REVIEW FORM	01/	29/02	Est. 504 Bertin Ltda			COUNTRY BRAZIL	
AME OF REVIEWER Or. Faiz R. Choudry	Dr. C	Carlos To	EIGN OFFICIAL edesco Silva			cceptable/ Unaccep	ptable
ODES (Give an appropriate code for each of A = Acceptable M = Margin	review ally Ac	item liste ceptable	d below) U = Unacceptable	N :	= Not Reviewed	O = Does not app	plγ
1. CONTAMINATION CONTROL			contamination prevention	28 A	Formulations		55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipr	nent Sanitizing	29 A	Packaging mate	rials	56 A
Water potability records	01 A	Produ	ct handling and storage	30 A	Laboratory conf	irmation	67 O
Chlorination procedures	02 A	Produ	ct reconditioning	31 M	Label approvals		58 A
Back siphonage prevention	03 A	Produ	ct transportation	32 A	Special label cla		59 O
Hand washing facilities	04 A	(d)	ESTABLISHMENT SANITATION PROGRAM	VI	Inspector monit	oring	60 O
Sanitizers	05 A	Effect	tive maintenance program	33 A		edules	61 O
Establishments separation	06 A	Preop	perational sanitation	34 M	Processing equi	ipment	62 O
Pestno evidence	07 M	Opera	ational sanitation	35 A	Processing reco	ords	63 O
Pest control program	80	Wast	e disposal	36 A	Empty can insp	ection	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedur	res	65 O
Temperature control	10 A	Anim	al identification	37 A	Container close	ure exam	66 O
Lighting	11 _M	Ante	mortem inspec. procedures	38 A	Interim contain	ner handling	67 O
Operations work space	12 A	Anto	mortem dispositions	39 A	Post-processin	g handling	68 O
Inspector work space	13 A	Hum	ane Slaughter	40 A		cedures	69 O
Ventilation	14 A	Post	mortem inspec. procedures	41 A	Process. defec	ct actions plant	70 O
Facilities approval	15 A	Post	mortem dispositions	42	Processing co	ntrol inspection	71 O
Equipment approval	16	Con	demned product control	43	5. COMPLIANC	CE/ECON. FRAUD CONTR	
(b) CONDITION OF FACILITIES EQUIPM	IENT	Res	tricted product control	44	Export produc	t identification	72 A
Over-product ceilings	17	Retu	urned and rework product	49	Inspector veri	fication	73 M
Over-product equipment	18	<u> </u>	3. RESIDUE CONTROL		Export certific	cates	74 A
Product contact equipment	19	Res	idue program compliance	44	Single standa	rd	75 A
Other product areas (inside)			npling procedures	i i	Y Imshection sol	pervision	76 M
Dry storage areas	2	A Res	sidue reporting procedures	4	⁸ Control of sec	curity items	77 M
Antemortem facilities	2	A Ap	proval of chemicals, etc.	4	Shipment sec	curity	78 A
Welfare facilities	2	3 Sto	orage and use of chemicals	9	Species verifi	ication	79
Outside premises	2	24 A	4. PROCESSED PRODUCT CONTRO		"Equal to" st	atus	80
(c) PRODUCT PROTECTION & HAND	DUNG	Pre	e-boning trim		1 Imports		81
Personal dress and habits		A Bo	neless meat reinspection		⁵² A HACCP		82 M
Personal hygiene practices		A Inc	gredients identification		53 O		
Sanitary dressing procedures		27 _A Co	ontrol of restricted ingredients		54 O		
							A

FOREIGN PLANT REVIEW FORM (reverse)	01/29/02	Est. 504 Bertin Ltda		COUNTRY BRAZIL
NAME OF REVIEWER Dr. Faiz R. Choudry	NAME OF FOR Dr. Carlos T	EIGN OFFICIAL edesco Silva	EVALUATION Acceptable Re	Cceptable/ -review Unacceptable
COMMENTS:				
07. A few flies were observed in the si measures immediately.	laughter room.	Establishment officials indicated that	they would take cor	rective and preventive
11. Light at the low-rail carcass postm	ortem inspection	on stations was inadequate. Establishm	nent officials ordered	I corrections.
31. Product that contacted the floor (d was trimming the meat instead of verif manner by the establishment personnel	ying the adequa			
34. The daily pre-operational sanitation	on deficiencies	were not identified by the GOB inspect	tion officials.	
73. The ongoing verification activities	s of the HACC	P program were not performed adequa-	tely by the GOB insp	pection officials
76. Periodic supervisory visits were reofficials.	not performed r	nonthly. Only two internal reviews we	ere conducted per ye	ar by the local/state
77. Inspection devices (brands) were were not maintained properly by the is				
• • • • • • • • • • • • • • • • • • • •	r implimentatio	ments of HACCP program. The HAC n such as 1) flow chart that describes s functioning as intended; 10) recordk	the process steps and	d product flow; 8)

of the CCPs and/or includes records with actual values and observations.